1942 Camp Croft
Buster + I worked in the Soda Shop
made Banana splits + Milk shakes + Sodas
+ Sandwiches

SELECTED FOUNTAIN FORMULAS

COMPLIMENTS OF

J. HUNGERFORD SMITH SALES CO.

INCORPORATED

ROCHESTER, NEW YORK

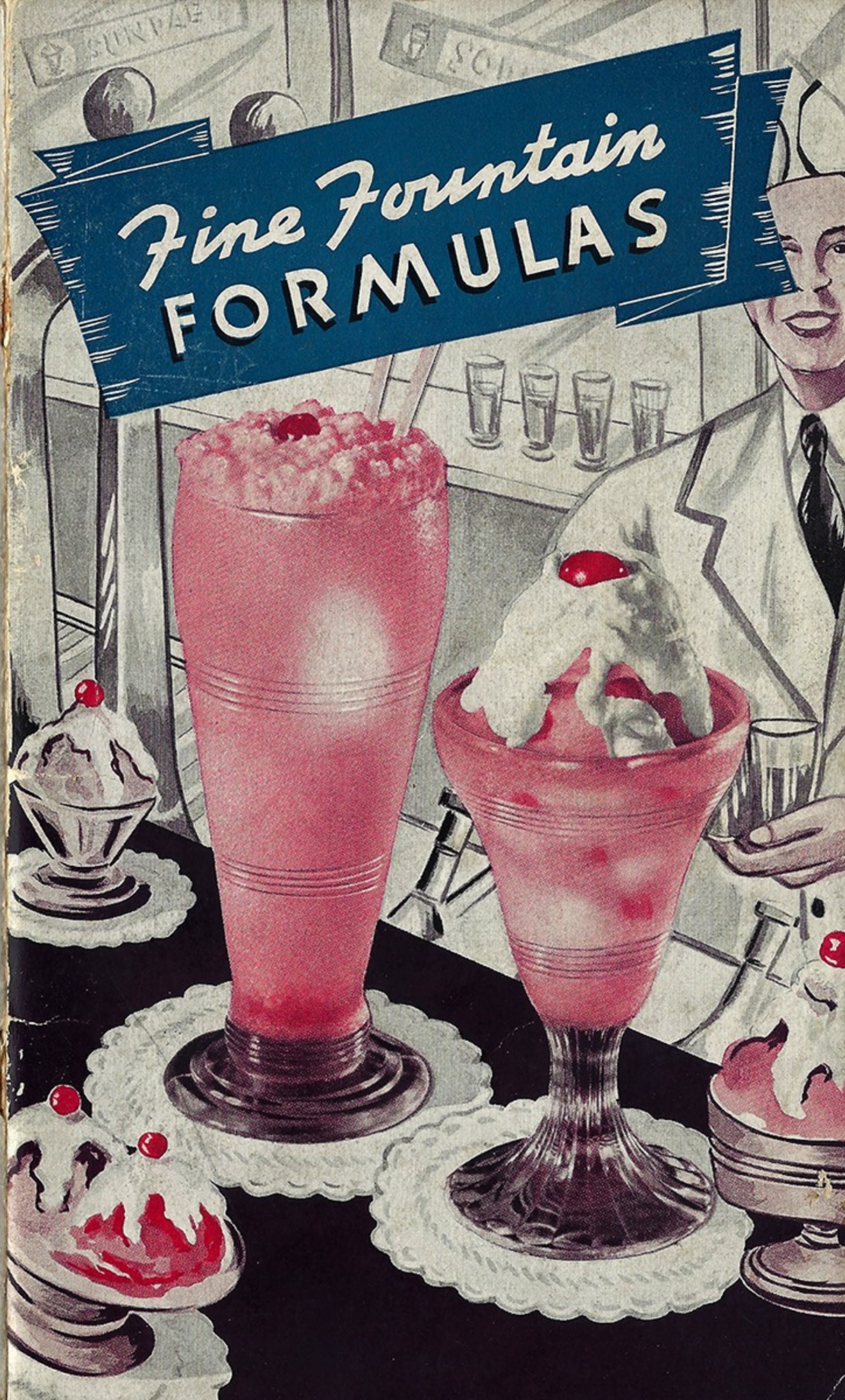
Gunnery Book

32 Bat. Camp Croft.

Officers Rec.

JHS

Fine Fountain FORMULAS



FOREWORD

FRESHENING up your menu by adding new sodas, sundaes, drinks and desserts is an assured way of improving your fountain volume.

To be tied to the same old list of things indefinitely is to tell your customers: "I don't know any more about fountain service and I can't learn anything more."

Well, here, in this newly edited J.H.S. Formula Book you undoubtedly will be able to find a variety of dishes that will help you **"freshen up"** your menu.

If you'll do that and will use a bit of promotional effort behind each new selection your patrons will reward you with new interest, and of course with more frequent stops at your fountain.

The formulas offered here have been sent to us by operators who have used them successfully, or have been picked up by our representatives in their calls in all parts of the country.

Surely a lot of them will fit your ideas and requirements and will be of service to you. For your convenience and for easy reference they are grouped in classes and for special holiday occasions.

If they help answer that eternal question: "What's new, today?" then we'll be pleased at having been of assistance.

These formulas have been tested, using J.H.S. manufactured materials and have been approved for use by efficient fountain men.

J. HUNGERFORD SMITH SALES CO., Inc., Rochester, N. Y.

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Fountain Success Demands Quality

GOOD NEWS travels fast. Whether it is a Show, a new Car, a fine Summer Resort, or an up-to-the-minute well managed Store, the public is quick to show its appreciation. It goes where it gets its greatest value and best service.

That is equally true of the Soda Fountain business. If you use good Ice Cream, Quality Fruits and Flavors, serve your Sodas and Sundaes amid attractive and sanitary surroundings, give prompt and courteous service, people will become steady fountain customers.

Make up a daily menu of popular favorites and add a few fancy drinks from the wide variety in this helpful formula book. For best results follow directions **exactly**.

SIMPLE SYRUP

A good simple syrup is one of the most important ingredients of successful fountain operation. No checkup of the products served at the fountain is complete without investigating the quality of the simple syrup used for mixing purposes. Best results are assured by adopting the following tested formula.

14 lbs. Granulated Sugar
1 gal. Boiling Water

Bring a gallon of cold water to the boiling point. Turn off heat, add sugar, and stir until dissolved. Cool and strain. This method produces 2 gallons and 8 ounces of 34° syrup, which will not sour nor ferment.

READ THE LABEL

Dilute all J. H. S. Fruits and Concentrated Syrups in accordance with directions on the label. Where Fruit Acid is specified, use in exact proportions indicated. Our laboratory has worked out these directions to assure you the best possible results.

Ice Cream Sodas, Milk and Egg Drinks

GIANT CHOCOLATE ICE CREAM SODA

follow directions closely

Into a Giant Soda Glass put 1¾ ounces of J. H. S. Chocolate Syrup. Draw fine stream carbonated water, until glass is 2/3 full. Add No. 16 disher of vanilla or chocolate ice cream. Finish with fine stream carbonated water at side of glass. Top off with soda spoon of whipped cream, and serve.

Giant Chocolate ice cream sodas made this way with J. H. S. Chocolate will stand up for several minutes, are very tasty, with eye and size appeal, and will bring in loads of extra business.

GIANT ICE CREAM SODAS

other than chocolate

Into a Giant Soda Glass put 1¾ ounces J. H. S. Fruit or ready-to-use Syrup, add 1 soda spoonful of whipped cream or soft ice cream and mix well with the Fruit or Syrup. Draw fine stream carbonated water until glass is 2/3 full. Add No. 16 dipper of ice cream. Finish with fine stream at side of glass. Never use coarse stream. Make your sodas uniform.

BURGUNDY CHERRY ICE CREAM SODA

Into a Giant Soda Glass put 1¾ ounces of Sliced Burgundy Cherries. Add a spoonful of whipped cream, or soft ice cream, and mix well with the fruit. Draw fine stream carbonated water until glass is two-thirds full. Add a No. 16 dipper of Vanilla Ice Cream. Finish with fine stream carbonated water at side of glass. Top off with a dab of whipped cream and a soda spoonful of Sliced Burgundy Cherries.

FRUITED BLACK RASPBERRY ICE CREAM SODA

Into a Giant Soda Glass put 1¾ ounces of J. H. S. Seedless Black Raspberry ready-to-use sundae topping. Add one soda spoonful of whipped cream or soft ice cream and mix well with the fruit. Draw fine stream carbonated water until glass is 2/3 full. Add one No. 16 dipper of Vanilla Ice Cream or Black Raspberry Sherbet. Finish with fine stream carbonated water at side of glass. Top off with a spoonful of Seedless Black Raspberry fruit.

JUICY ORANGE ICE CREAM SODA

Into a Giant Soda Glass put 1¾ ounces of Juicy Orange Syrup. Add one spoonful of soft ice cream and stir briskly. Draw fine stream carbonated water until glass is 2/3 full. Add No. 16 disher of Vanilla Ice Cream, finish with fine stream carbonated water at side of glass. Top off with spoonful of Orange Ice or a red Pineapple Cube. It's different,—and delicious.

CHOCOLATE PINEAPPLE ICE CREAM SODA

Into a Giant Soda Glass put 1 ounce of J. H. S. Crushed Pineapple, 1 ounce J. H. S. Chocolate. Mix thoroughly. Draw fine stream carbonated water, until glass is 2/3 full. Add a No. 16 dipper Chocolate Ice Cream. Finish with fine stream at side of glass. Top off with spoonful of whipped cream and serve.

CHOCOLATE MINT ICE CREAM SODA

Into a Giant Soda Glass draw 1½ ounces J. H. S. Chocolate Syrup, and ¼ ounce J. H. S. Creme de Menthe Syrup. Puff up with fine stream carbonated water, add 1 No. 12 or 2 No. 20 dishers of Vanilla Ice Cream. Fill glass with carbonated water, fine stream. Top off with a spoonful of whipped cream and a green J. H. S. Pineapple Cube.

MOCHA CHOCOLATE ICE CREAM SODA

Into a Giant Soda Glass put ½ ounce J. H. S. Coffee Syrup, and 1½ ounces J. H. S. Chocolate Syrup. Draw fine stream carbonated water until glass is 2/3 full. Add No. 16 scoop Chocolate Ice Cream. Finish with fine stream carbonated water at side of glass. Top off with spoonful whipped cream.

ROCHESTER ROOT BEER ICE CREAM SODA

Into a Giant Soda Glass put 1¾ ounces of ROCHESTER ROOT BEER SYRUP. Add one spoonful of soft ice cream, or marshmallow, and stir briskly. Draw fine stream carbonated water until glass is 2/3 full. Add No. 16 disher of Vanilla Ice Cream, and finish with fine stream carbonated water at side of glass.

GIANT CHOCOLATE MILK SHAKE

Into a mixing cup put 1¾ ounces J. H. S. Chocolate Syrup. Add No. 16 dipper Vanilla Ice Cream and 6 ounces of milk. Put on Electric Mixer. Transfer to a Giant Soda Glass and top with spoonful whipped cream.

GIANT MILK SHAKE

other than chocolate

Use 1¾ ounces of J. H. S. Crushed Fruit or Syrup and follow same procedure as with Giant Chocolate Milk Shake.

FRUITED STRAWBERRY MILK SHAKE

Dilute equal parts of J. H. S. Concentrated Strawberry Syrup with heavy simple syrup; next dilute equal parts of J. H. S. Crushed Strawberry with heavy simple syrup. Combine the two preparations into a salad type mixture. Take 1¼ ounces of this salad mixture and put into an electric mixing cup. Add finely shaved ice, and 6 ounces milk. Agigate thoroughly. Serve finished drink in a Giant Soda Glass. This really is delicious.

Other Fruits and Concentrated Syrups may be prepared in the same way.

GIANT CHOCOLATE MALTED MILK

Into a mixing cup put 1¾ ounces J. H. S. Chocolate Syrup. Add 1 No. 16 disher of Vanilla Ice Cream, 2 soda spoonfuls of good quality malted milk, and 6 ounces plain milk. Put on mixer for a minute. Transfer to a Giant Soda Glass, top off with whipped cream and serve.

N. B. For EGG CHOCOLATE MALTED MILK use same formula plus one fresh egg.

FROSTED CHOCOLATE

Into a mixing cup put 1½ ounces of J. H. S. Chocolate Syrup. Add a scoop of Chocolate Ice Cream and 6 ounces of cold milk. Agitate on electric mixer. Transfer to a Giant Soda Glass. Add a small dipper of Chocolate Ice Cream and finish with fine stream carbonated water at side of glass. Top off with a spoonful of whipped cream and a dash of nutmeg.

SEEDLESS BLACK RASPBERRY MALTED

Into a mixing cup put 1½ ounces of J. H. S. Seedless Black Raspberry. Add 1 No. 16 disher of Vanilla Ice Cream, 2 soda spoonfuls of good quality malted milk, and 6 ounces of plain milk. Agitate well on mixer and transfer to a Giant Soda Glass. Top off with whipped cream and serve.

DOUBLE SCOTCH MALTED MILK

Into a mixing cup put 1¾ ounces of J. H. S. Butter Scotch Sundae Topping. Add a No. 16 disher of Vanilla Ice Cream, 2 soda spoonfuls of good quality malted milk, and 6 ounces of plain milk. Agitate for a minute. Transfer to a Giant Soda Glass. Top off with whipped cream, and serve.

GOLDEN ORANGE MALTED MILK

Into a mixing cup draw 1½ ounces Golden Orange Syrup, add 2 spoonfuls malted milk, 1 measure Vanilla Ice Cream, a little plain water (not carbonated) and a scoopful cracked ice. Mix thoroughly. Strain into a Giant Soda Glass and finish with fine stream carbonated water.

VANILLA MALTED MILK

Into a mixing cup draw 1½ ounces J. H. S. Vanilla Syrup, add 2 teaspoonfuls malted milk, 5 ounces whole milk, and a measure Vanilla Ice Cream and mix thoroughly. Transfer into a suitable glass, finish with plain milk and top with nutmeg if desired.

LEMON EGG PHOSPHATE

Into a mixing cup break 1 fresh egg. Add 1½ ounces J. H. S. Lemon Syrup, a dash of Acid Phosphate and some cracked ice. Mix well. Strain into a suitable glass and finish with carbonated water.

Cherry, Golden Orange and Raspberry Phosphates can be made in same manner by substituting any one of these flavors for Lemon Syrup.

SUNSHINE EGG FLIP

Into a mixing cup draw ½ ounce each J. H. S. Pineapple and Orange Syrups. Into this break an egg, add a little sweet cream and shaved ice. Mix thoroughly, transfer into a suitable glass and finish with milk.

ORANGE EGG SHAKE

Into a mixing cup put some cracked ice, 1 egg, 1½ ounces J. H. S. Orange Syrup, 2 ounces sweet milk, and a small dipper Vanilla Ice Cream. Mix thoroughly, strain into a suitable glass and finish with carbonated water coarse and fine streams. Top with J. H. S. Marshmallow Float.

STRAWBERRY FLIP

Into a mixing glass break 1 egg, add 2 ounces J. H. S. Strawberry Syrup, 2 ounces plain cream, and some cracked ice. Mix well, strain into a suitable glass and finish with carbonated water.

Plain and Mixed Drinks

People who order drinks of this type usually have a very critical taste. Therefore be sure to mix them **exactly** according to formula. And be sure to serve them **icy cold**. Customers **remember** good drinks. They forget to come back if poor drinks are served.

PHOSPHATES

any flavor

Into a six ounce thin blown glass put 1 ounce of Syrup flavor desired, adding a small amount of finely chipped ice. Fill glass with coarse stream carbonated water at the side of glass. Add 2 dashes of J. H. S. Acid Phosphate. Stir lightly with spoon and serve.

Any flavor Phosphate is made in this manner.

FROZEN JUICY ORANGE

This is a real thirst-quencher that builds repeat business. Serve it from the pitcher. Mix 1 part J. H. S. Juicy Orange Syrup with 5 parts plain water—set pitcher in Ice Cream cabinet and freeze to a slushy consistency. Shake well before serving. Serve in 6-oz. glass, or sell it by the pitcherful. Keep several pitcherfuls of Frozen Juicy Orange made up ahead and store in the ice cream cabinet. It's a fine hot weather special.

BLACK RASPBERRY LIMEADE

Into a 10 ounce glass put 1½ ounces of J. H. S. Seedless Black Raspberry Sundae Topping. Add the juice of ½ fresh lime; a generous quantity of crushed ice, and fill the glass with either plain or carbonated water. This combination makes an exceptionally cooling and tasty drink.

ROCHESTER ROOT BEER FLOAT

Draw a stein of Rochester Root Beer in the usual manner and float on top a small dipper of Vanilla Ice Cream. This is a great favorite with lovers of Root Beer.

MARSHMALLOW ROOT BEER

Into a crystal stein draw 1½ ounces Rochester Root Beer Syrup, and add a spoonful of J. H. S. Marhsmallow Float. Mix thoroughly, draw coarse stream until stein is about half full, and finish with fine stream. This is very rich and delicious.

LEMON AND LIME PHOSPHATE

Into a 7 ounce glass draw ½ ounce J. H. S. Lemon Syrup, ½ ounce J. H. S. Lime Syrup, add a measure of cracked ice. Finish with carbonated water, a dash of Acid Phosphate and serve. A most refreshing drink for hot weather.

GOLDEN ORANGE PHOSPHATE

Into an 8 ounce glass draw 1½ ounces Golden Orange Syrup, add a dash of Acid Phosphate, and some cracked ice. Fill with carbonated water and top with a slice of fresh orange.

RASPBERRY FREEZE

Into a 12 ounce glass put 1½ ounces J. H. S. Red Raspberry Syrup. Add coarse stream carbonated water until glass is 2/3 full. Next add 1 No. 16 scoop Raspberry Ice and stir until ice is partially dissolved. Finish with coarse stream carbonated water and serve with wafers.

SPECIAL MINT FREEZE

Into a 12 ounce glass put 1 ounce J. H. S. Creme de Menthe Syrup, shaved ice, and fill with carbonated water, coarse stream. Lay a No. 16 disher Pineapple Ice on top. Garnish with a J. H. S. Maraschino Cherry and sprig of mint.

LIME BERRY COOLER

Into a 10 ounce glass partially filled with shaved ice, draw ½ ounce each of J. H. S. Lime Syrup and J. H. S. Raspberry Syrup, add the juice of ½ lime, stir and fill with carbonated water, coarse stream.

PINEAPPLE FREEZE

Into a 12 ounce glass put 2 ounces J. H. S. Crushed Pineapple, add the juice of a lemon and a No. 16 dipper Lemon Water Ice. Fill with carbonated water, mix and decorate with J. H. S. Pineapple Cube.

CHERRY RICKEY

Into a 12 ounce glass draw 2 ounces J. H. S. Cardinal Cherry Syrup, add juice of ½ lime, and some shaved ice. Finish with carbonated water, using heavy stream, top with a J. H. S. Maraschino Cherry.

FRUIT RICKEY

Into a 10 ounce glass draw ½ ounce each J. H. S. Cardinal Cherry and Lemon Syrups. Add the juice of one lime, slice of orange, a cherry, some shaved ice. Fill with carbonated water.

MINTED PINEAPPLE RICKEY

Into a suitable glass draw 1½ ounces J. H. S. Pineapple Syrup and ½ ounce J. H. S. Creme de Menthe Syrup. Add juice of 1 lime, shaved ice, and fill glass with carbonated water. Decorate with fresh mint or a slice of orange.

GOLDEN ORANGE FREEZE

Into a mixing cup draw 1½ ounces Golden Orange Syrup, add a dash of lemon juice and some shaved ice. Mix well. Strain into a 10-ounce glass, finish with carbonated water and add a No. 16 dipper Orange Water Ice.

CHERRY LIME FREEZE

Into a 10 ounce glass put 1 ounce J. H. S. Cardinal Cherry Syrup, juice of ½ lime and shaved ice. Draw coarse stream carbonated water until glass is 2/3 full. Add 1 scoop Lime Sherbet and 1 scoop Orange Sherbet. Finish with coarse stream carbonated water.

GINGER ALE FREEZE

Into a 10 ounce glass put 1½ ounces Rochester Ginger Ale Syrup. Add juice of ½ lemon and shaved ice. Draw coarse stream carbonated water until glass is ¾ full. Add a No. 24 dipper Lemon Water Ice, and serve.

Sundaes, Parfaits, Banana Splits

IT'S the eye that buys. The sight of a daintily prepared sundae, parfait or banana split provides a real thrill of expectant pleasure to customers. These luxuriant fountain specials pay handsomely when skillfully prepared and served attractively. Make your fountain known as headquarters for these delightful fountain favorites.

If the J. H. S. Giant Sundae Dish is used, a No. 10 dipper of Ice Cream should be served in the following formulas. For the J. H. S. Streamliner Sundae Dish, use either two No. 20 dippers of Ice Cream, or one No. 20 and one No. 24 dipper. For J. H. S. Twin-Dip Sundae service use two No. 20 dippers of Ice Cream.

BURGUNDY CHERRY SUNDAE

Into a J. H. S. Sundae Dish put the proper portion of Burgundy Cherry Ice Cream. Cover with a ladleful of Sliced Burgundy Cherries. Top off with a spoonful of fluffy Marshmallow Float and a whole Burgundy Cherry.

BURGUNDY CHERRY WHIP SUNDAE

Mix together equal parts of whipped Marshmallow Float and J. H. S. Sliced Burgundy Cherries, just as they come from the jar. Cover the proper portion of Burgundy Cherry Ice Cream with a ladleful of Burgundy Whip and top off with a Whole Burgundy Cherry.

SEEDLESS BLACK RASPBERRY SUNDAE

Pour a ladleful of J. H. S. Seedless Black Raspberry Sundae Topping over the proper portion of Vanilla Ice Cream. Garnish with whipped cream and a J. H. S. Burgundy Cherry.

SEEDLESS BLACK RASPBERRY PECAN SUNDAE

Over the proper portion of Vanilla Ice Cream pour a ladleful of J. H. S. Seedless Black Raspberry Sundae Topping. Add a spoonful of J. H. S. Pecan Sundae. Top off with whipped cream and a whole J. H. S. Burgundy Cherry.

BRANDIED PEACH SUNDAE

Put the proper portion of Vanilla Ice Cream into a J. H. S. Sundae dish. Cover with a ladleful of J. H. S. Peach Melba Sundae Topping. Garnish with a spoonful of Marshmallow Float and a Whole Maraschino Cherry.

PEACH MELBA SUNDAE

Pour a ladleful of J. H. S. Peach Melba Sundae Topping over the proper portion of Peach Ice Cream. Top off with a spoonful of whipped cream and a Whole Burgundy Cherry.

MINT FLUFF CHOCOLATE SUNDAE

To 8 ounces J. H. S. Marshmallow Float add 4 ounces Creme de Menthe Syrup, and whip to a light fluffy consistency. Over the proper portion of Chocolate Ice Cream pour a ladleful of this dressing. Sprinkle with chocolate shot and top with a J. H. S. Whole Cherry.

STRAWBERRY WHIP SUNDAE

To 1 quart J. H. S. Marshmallow Float add 4 ounces of water, and whip to a light, fluffy consistency. Mix equal parts of this Whipped Marshmallow with J. H. S. Crushed Strawberries, just as they come from the jar. Over a serving of Strawberry Ice Cream pour a ladleful of this Strawberry Whip Dressing. Top with a Whole Strawberry.

PINEAPPLE WHIP SUNDAE

To 1 quart J. H. S. Marshmallow Float add 4 ounces of water, and whip to a light, fluffy consistency. Mix equal parts of this Whipped Marshmallow with J. H. S. Crushed Pineapple, just as it comes from the jar. Over a serving of Vanilla Ice Cream pour a ladleful of Pineapple Whip Dressing. Top with a red or green J. H. S. Pineapple Cube.

PINEAPPLE-MARSHMALLOW

To a ladleful of firm J. H. S. Marshmallow Float, add a few J. H. S. Pineapple Cubes. Mix thoroughly. Place this in the bottom of a sundae glass, and add a serving of Vanilla Ice Cream. Top with J. H. S. Chocolate Syrup, whipped cream, and a J. H. S. Maraschino Cherry.

MARSHMALLOW ROYAL

Cover a serving of Chocolate Ice Cream with a liberal quantity of J. H. S. Marshmallow Float. Sprinkle with a few salted peanuts, and top with a whole cherry.

RITZY SUNDAE

Use the proper portion of Vanilla or Butterscotch Ice Cream. Cover with a generous ladle of fluffy Marshmallow Float and a spoonful of J. H. S. Toasted Butter-Pecan Sundae Topping. Garnish with a whole Burgundy Cherry. Serve with wafers.

CRUSHED STRAWBERRY SUNDAE DE LUXE

Into a J. H. S. Sundae Dish put the proper portion of Strawberry Ice Cream. Over this pour a ladleful of J. H. S. Crushed Strawberries. Add a few round slices of banana. Cover with a spoonful of whipped Marshmallow Topping, which has been mixed with Strawberry Syrup. Top off with a Whole J. H. S. Burgundy Cherry.

CHERRY-NUT SUNDAE

Into a J. H. S. Sundae Dish put the proper portion of Cherry-Nut Ice Cream. Over this pour a ladleful of J. H. S. Crushed Cherries. Add a spoonful of Walnut Sundae. Garnish with whipped cream and a Whole Burgundy Cherry.

MOCHA NUT SUNDAE

Put the proper portion of Coffee Ice Cream into a Sundae Dish. Over this pour a ladle of J. H. S. Walnut Sundae. Top with a spoonful of Marshmallow Float and a J. H. S. Maraschino Cherry.

CHOCOLATE PEANUT SUNDAE

Into a Sundae Dish put a serving of Chocolate Ice Cream, and cover entirely with a ladle of J. H. S. Marshmallow Float. Sprinkle Salted Peanuts over the Marshmallow and then cover with J. H. S. Chocolate Syrup. Top with a Whole J. H. S. Cherry.

BUTTER PECAN SPECIAL

Over a serving of Butter Pecan Ice Cream pour a ladleful of J. H. S. Toasted Butter Pecan Sundae topping. Top with a spoonful of whipped cream, and a Whole J. H. S. Maraschino Cherry.

PEACH PECAN SUNDAE

Into a Sundae Dish put the proper portion of Peach Ice Cream. Cover with a ladle of J. H. S. Peach Melba and a spoonful of whipped cream. Top off with ½ ladle of J. H. S. Pecan Sundae and a Whole J. H. S. Cherry.

CARAMEL PECAN SUNDAE

Into a Sundae Dish put a portion of Vanilla Ice Cream. Over this pour a ladle of J. H. S. Caramel Cream Sundae, top with a spoonful J. H. S. Pecan Sundae, whipped cream and a Whole J. H. S. Cherry.

BUTTER SCOTCH SUNDAE DE LUXE

Into a Sundae Dish put a ladleful of J. H. S. Natural Pineapple Cubes, and a proper portion of Vanilla or Butter Scotch Ice Cream. Cover with a ladleful of J. H. S. Butter Scotch Sundae. Top off with a spoonful of whipped cream and a few Pineapple Cubes.

PINEAPPLE FLUFF SUNDAE

Into a Sundae Dish put the proper portion of Vanilla Ice Cream. Cover with a ladleful of J. H. S. Crushed Pineapple. Add a spoonful of J. H. S. Marshmallow Float, and sprinkle with shredded Cocoanut. Top off with a whole cherry.

POLKA-DOT SUNDAE

Place the proper portion of Peppermint Ice Cream in a sundae dish. Cover with a ladleful of J. H. S. Candykind Milk Chocolate Fudge. Smooth a generous spoonful of whipped cream over the top and decorate with chocolate shot.

FRUIT SALAD SUNDAE

Into a Sundae Dish put the proper portion of Vanilla Ice Cream. Over this pour a ladleful of J. H. S. Fruit Salad Sundae Topping. Top off with a spoonful of whipped cream and a Whole J. H. S. Maraschino Cherry.

RASPBERRY IMPERIAL

Place a portion of Vanilla Ice Cream in a sundae dish. Over this pour a ladleful of Raspberry Whip, prepared by combining equal parts of J. H. S. Seedless Black Raspberry and Marshmallow Float. Top off with a Whole Burgundy Cherry.

FOUNTAINEER SPECIAL

Into a Streamliner sundae dish put a portion of Vanilla Ice Cream. Cover with a ladleful of J. H. S. Chocolate Syrup. Next add a serving of Chocolate Ice Cream and over this pour a ladleful of J. H. S. Crushed Pineapple. Cover with a spoonful of Marshmallow Float and top off with a Whole Burgundy Cherry.

COLLEGE DELIGHT

Into a Sundae Dish place a combination dipper of Chocolate and Vanilla Ice Cream, having the cream divided as evenly as possible. Cover with a ladleful of J. H. S. Butter Scotch and top with J. H. S. Crushed Pineapple, whipped cream and a J. H. S. Maraschino Cherry.

MAPLE NUT SPECIAL

Into a Sundae Dish put the proper portion of Maple Nut Ice Cream. Over this pour a ladle of J. H. S. Walnut Sundae. Top off with whipped cream and a J. H. S. Whole Cherry.

COMBINATION DELIGHT

Into a Sundae Dish put a combined scoop of Strawberry and Chocolate Ice Cream (blended half and half). Over one side pour ½ ladle J. H. S. Crushed Strawberries. Over the other side ½ ladle J. H. S. Crushed Pineapple. In the center put a spoonful of whipped cream and top off with a J. H. S. Whole Cherry.

TIC TOC SUNDAE

Into a Sundae Dish put the proper portion of Strawberry and Vanilla Ice Cream (blended half and half). Surround ice cream with sliced banana rings. Over all pour a ladle of J. H. S. Crushed Strawberries. Top with Marshmallow Float and a spoonful of J. H. S. Walnut Sundae.

SCOTCH MOCHA

Place a portion of Coffee Ice Cream in a Sundae Dish. Pour over this a ladle of J. H. S. Butter Scotch Sundae. Add whole salted almonds. Top off with whipped cream, and a J. H. S. Maraschino Cherry.

CARAMEL NUT SPECIAL

Into a Sundae Dish put a combined disher of Vanilla and Chocolate Ice Cream (half and half). Cover with a fine coating of J. H. S. Caramel Sundae. Pour over this a ladleful of J. H. S. Chocolate Syrup. Top with a spoonful J. H. S. Walnut Sundae, and a dab of whipped cream.

ORANGE-PINEAPPLE WHIP

Whip to the proper consistency equal parts of Marshmallow Float and J. H. S. Orange-Pineapple Sundae Topping. Pour a ladleful of this dressing over a portion of Pineapple Ice Cream and top with a J. H. S. Maraschino Cherry.

MEXICAN SUNDAE

Into a Sundae Dish put the proper portion of Chocolate Ice Cream and cover with a ladleful of J. H. S. Chocolate Syrup. Top with salted peanuts. This is a very popular sundae in many sections.

SCOTCH LASSIE

Into a Sundae Dish put the proper portion of Vanilla Ice Cream. Over this pour a ladleful of J. H. S. Butter Scotch Sundae, and decorate with 5 or 6 salted almonds. Top with a spoonful of fluffy Marshmallow Float and a J. H. S. Maraschino Cherry.

MAPLE BISQUE

Put the proper portion of Maple Nut Ice Cream into a Sundae Dish, and cover with a ladleful of Marshmallow Float. Sprinkle with a spoonful of roasted macaroon crumbs and top with a J. H. S. Maraschino Cherry.

BLACK AND WHITE SUNDAE

On a fancy plate put a No. 20 dipper each Chocolate and Vanilla Ice Cream. Over the chocolate pour a ladleful of Marshmallow Float, and over the vanilla a ladleful of J. H. S. Chocolate Syrup. Top both cones with a J. H. S. Maraschino Cherry.

BUTTER SCOTCH SUPREME

Into a Sundae Dish put a serving of Butter Scotch Ice Cream and cover with a ladleful J. H. S. Butter Scotch Sundae. Add a spoonful J. H. S. Walnut Sundae and top with a J. H. S. Maraschino Cherry.

COCOANUT CARAMEL

Over the proper portion of Vanilla Ice Cream pour a ladleful J. H .S. Caramel Sundae. Sprinkle with shredded cocoanut and top with a Whole J. H. S. Maraschino Cherry.

ORANGE-PINEAPPLE SURPRISE

Place a slice of pound cake on a flat dish, and in the center put a No. 12 dipper of Vanilla Ice Cream. Cover the ice cream with a ladleful of J. H. S. Orange-Pineapple Sundae. Top off with a spoonful of whipped cream, and a Pineapple Cube.

STRAWBERRY TREAT

Place a No. 16 dipper each of Vanilla Ice Cream and Strawberry Ice Cream on a banana split dish. Put some J. H. S. Crushed Strawberries over the Vanilla, and a ladle of J. H. S. Marshmallow Float over the Strawberry Ice Cream. Add a ladleful of Walnut Sundae, and top off each cone with a J. H. S. Maraschino Cherry.

PORTO RICAN FRAPPE

In the bottom of a suitable sundae dish put a J. H. S. Maraschino Cherry, and one ounce J. H. S. Pineapple Syrup. Add a dipper of Vanilla Ice Cream, and pour a ladleful of J. H. S. Crushed Pineapple over it. Top with whipped cream and a spoonful of J. H. S. Walnut Sundae.

CHERRY-PINEAPPLE SUNDAE

Use a Sundae Dish suitable for two servings of Ice Cream. In the bottom put a dipper of Vanilla Ice Cream and cover with a ladleful of J. H. S. Crushed Cherries. Then add a dipper of Cherry Ice Cream and a ladleful of J. H. S. Crushed Pineapple. Top off with a spoonful of whipped cream and a whole Maraschino Cherry.

SEEDLESS BLACK RASPBERRY SHORT CAKE

A Delicious Treat

On a suitable dish or plate place a piece of good pound cake, or a cup cake (hollowed out at the top). On this put a No. 12 disher of Vanilla Ice Cream. Cover with a ladleful of J. H. S. Seedless Black Raspberry. Top off with a spoonful of whipped cream and a Whole Burgundy Cherry.

COUNTRY CLUB SPECIAL

On a Banana Split Dish put 3 No. 20 dippers of Ice Cream—Strawberry, Chocolate, and Vanilla. Over the Strawberry Ice Cream pour some J. H. S. Marshmallow Float, over the Chocolate Ice Cream some J. H. S. Chocolate Syrup, and over the Vanilla Ice Cream some J. H. S. Seedless Black Raspberries. Top off each cone with J. H. S. Walnut Sundae and a Whole Maraschino Cherry.

STOP AND GO SUNDAE

On a Banana Split Dish place 3 No. 20 dishers Vanilla Ice Cream. Over the first mound pour a ladle of J. H. S. Crushed Cherries and top with a J. H. S. Red Pineapple Cube; cover the second mound with a ladleful J. H. S. Crushed Pineapple and top with a natural color Pineapple Cube; cover the third mound with a spoonful of Marshmallow Float and top with a J. H. S. Green Pineapple Cube. This gives the effect of traffic light signals.

CHOCOLATE MARBLE SUNDAE

Into a Sundae Dish put a measure of Chocolate and Vanilla Ice Cream (blended half and half). Over this pour a ladle of J. H. S. Old Fashioned Chocolate, and a spoonful of Marshmallow Float. Top off with Chocolate shot and a Whole J. H. S. Cherry.

ORANGE BLOSSOM SUNDAE

Into a Sundae Dish put a serving of Orange-Pineapple Ice Cream and over this a ladle of J. H. S. Orange-Pineapple Fruit Dressing. Top off with a spoonful of J. H. S. Marshmallow Float and a red J. H. S. Pineapple Cube.

ORANGE-MELBA SUNDAE

Mix equal parts of J. H. S. Juicy Orange Syrup, and J. H. S. Crushed Pineapple. Pour a ladleful over a serving of Vanilla Ice Cream. Top off with a spoonful of Marshmallow Float, and a Whole J.H. S. Cherry.

CHERRY TEMPTATION

Into a Sundae Dish put the proper portion of Cherry Ice Cream. Over this pour a ladleful J. H. S. Crushed Cherries. Add a spoonful of J. H. S. Marshmallow Float and top off with a Whole J. H. S. Cherry.

CHOCOLATE NUT SUNDAE

Into a Sundae Dish put the proper portion of Chocolate Ice Cream. Over this pour a ladle of J. H. S. Chocolate Syrup and a spoonful of J. H. S. Walnut Sundae. Top off with a spoonful of J. H. S. Marshmallow Float, and a J. H. S. Maraschino Cherry.

CHOCOLATE CARAMEL SUNDAE

Over the proper portion of Vanilla Ice Cream, placed in a Sundae Dish pour ½ ladle of J. H. S. Caramel Cream Sundae and then half ladle of J. H. S. Chocolate Syrup. Top with a spoonful of J. H. S. Marshmallow Float and a Whole Burgundy Cherry.

OLD FASHIONED CHOCOLATE SUNDAE

Into a Sundae Dish put the proper portion of Vanilla Ice Cream, and cover with a ladleful J. H. S. Chocolate Syrup. Top with whipped cream and a J. H. S. Maraschino Cherry.

CHERRY RING SUNDAE

Into a Sundae Dish put the proper portion of rich Vanilla Ice Cream. Over this pour a ladleful J. H. S. Cherry Rings, arranging the rings so they will cling to the ice cream. Top with a Whole J. H. S. Maraschino Cherry. This makes a very attractive and delicious sundae.

CHOCOLATE MARSHMALLOW NUT SUNDAE

Put the proper portion of Vanilla Ice Cream into a Sundae Dish. Over this pour a ladleful heavy Chocolate Syrup. Add a small dipper Marshmallow Float and top with a spoonful J. H. S. Walnut Sundae. This is a big favorite and very popular in many sections.

TWIN PEAKS SUNDAE

Put 2 No. 16 dishers of Vanilla Ice Cream into a banana split dish. Over each pour a ladle J. H. S. Chocolate Syrup and a spoonful J. H. S. Walnut Sundae. Top off each peak with a dab of Marshmallow and a J. H. S. Maraschino Cherry.

PINEAPPLE-NUT FRAPPE

Use a Sundae Dish suitable for two servings of Ice Cream. In the bottom put ½ ounce of J. H. S. Crushed Pineapple, then a dipper of Vanilla Ice Cream. Add a ladleful of J. H. S. Pecan Sundae and another dipper of Vanilla Ice Cream. Top off with Crushed Pineapple, a dab of whipped cream, and a Whole Burgundy Cherry.

CHOCOLATE MARSHMALLOW ECLAIR

Split an eclair shell and fill with Vanilla or Chocolate Ice Cream; put on the cover, and over this pour a ladleful of J. H. S. Chocolate Syrup. Add a spoonful of J. H. S. Pecan Sundae, and top off with fluffy Marshmallow Float.

PINEAPPLE SHERBET PARFAIT

Fill a Parfait Glass ½ full with Vanilla Ice Cream, add a ladleful J. H. S. Crushed Pineapple, then fill glass with Pineapple Sherbet. Top with whipped cream and a Pineapple Cube.

MELBA-PINEAPPLE PARFAIT

Fill a Parfait Glass ½ full with Vanilla Ice Cream. Add ½ ladle of J. H. S. Peach Melba Sundae, and fill the glass with Pineapple Sherbet. Garnish with whipped cream and a pineapple cube.

BURGUNDY CHERRY PARFAIT

Into a Parfait Glass put a ladle of J. H. S. Sliced Burgundy Cherries, then a No. 24 dipper of Burgundy Cherry Ice Cream. Add ½ ladle of J. H. S. Marshmallow Float and fill the glass with Vanilla Ice Cream. Top off with Sliced Burgundy Cherries and a spoonful of Marshmallow Float.

SEEDLESS BLACK RASPBERRY PARFAIT

Fill a Parfait Glass ½ full with Black Raspberry Ice Cream. Add ½ ladle of J. H. S. Seedless Black Raspberry Sundae Topping, and fill the glass with Vanilla Ice Cream. Top off with a spoonful of Black Raspberry and a dab of whipped cream.

FRUIT SALAD PARFAIT

Place a No. 30 scoop of Vanilla Ice Cream in the bottom of a tall Parfait Glass. Then add ½ ladle of J. H. S. Fruit Salad, and a No. 24 disher of Orange Sherbet. Top off with a spoonful of whipped cream and a Whole Maraschino Cherry.

CO-ED PARFAIT

Into a Parfait Glass put a ladle of J. H. S. Crushed Pineapple. Add a No. 24 dipper Vanilla Ice Cream, then a No. 24 dipper of Mint Ice Cream. Finish with ½ a ladle J. H. S. Creme de Menthe Syrup. Top off with whipped cream and a J. H. S. Green Pineapple Cube.

BANANA CHOCOLATE PARFAIT

Into a mixing cup put a No. 16 disher of Vanilla or Banana Ice Cream, ½ of a chopped banana, 1 ounce J. H. S. Chocolate Syrup and a soda spoonful malted milk. Mix thoroughly on electric mixer. Transfer to parfait glass. Top off with whipped cream and a Whole J. H. S. Cherry.

PROM PARFAIT

Into a Parfait Glass put a No. 24 disher of Strawberry Ice Cream. Over this pour a ½ ladle of J. H. S. Crushed Strawberries. Then add a No. 24 disher of Vanilla Ice Cream and ½ a ladleful of J. H. S. Crushed Pineapple. Top with whipped cream and a J. H. S. Whole Cherry.

RAINBOW PARFAIT

Pour ½ ladle of J. H. S. Crushed Strawberries into a Parfait Glass. Then, in the order named, add a No. 30 dipper of Vanilla Ice Cream, ½ ladle of J. H. S. Crushed Pineapple, and a No. 30 dipper of Strawberry Ice Cream. Top off with a little more of the Crushed Strawberries, a spoonful of whipped cream, and a Whole Maraschino Cherry.

FROZEN FUDGE PARFAIT

Put a No. 24 dipper of Vanilla Ice Cream in the bottom of a Parfait Glass. Over this pour a ladleful of J. H. S. Candykind Fudge (unheated). Fill the glass to within one inch of the top with Chocolate Ice Cream. Top off with a ladleful of J. H. S. Marshmallow Float and a Whole Burgundy Cherry.

BLACK AND WHITE PARFAIT

Into a Parfait Glass put a No. 24 scoop Chocolate Ice Cream, then a measure of J. H. S. Marshmallow. Add a No. 24 scoop of Vanilla Ice Cream and a spoonful of J. H. S. Bitter Sweet Fudge. Finish with salted peanuts, whipped cream and a J. H. S. Maraschino Cherry.

STRAWBERRY PARFAIT

Into a Parfait Glass put, in the order named, 1 No. 30 dipper of Strawberry Ice Cream, ladleful of Marshmallow Float, No. 24 dipper Vanilla Ice Cream, ladleful of J. H. S. Crushed Strawberries. Top off with whipped cream, and a Whole Burgundy Cherry.

PARFAIT DE LUXE

Place No. 30 scoop of Pineapple Ice Cream in the bottom of a tall Parfait Glass. Then add ½ ladle of J. H. S. Crushed Pineapple, and a No. 24 disher of Vanilla Ice Cream. Top off with ½ ladle of J. H. S. Walnut Sundae, a spoonful of whipped cream and a Maraschino Cherry.

CHOCOLATE NUT PARFAIT

Into a mixing cup whip together a disher of Vanilla Ice Cream, a ladle of heavy Chocolate Syrup, a spoonful of Marshmallow Float and a spoonful of J. H. S. Walnut Sundae. Transfer to a Parfait Glass, fill balance of glass with whipped cream and top off with a Whole Burgundy Cherry.

RASPBERRY FLUFF PARFAIT

Whip together equal parts of Marshmallow Float and J. H. S. Seedless Black Raspberry Sundae Topping. Then, in the order named, put the following in a Parfait Glass: A Whole J. H. S. Burgundy Cherry, No. 30 scoop of Raspberry Ice Cream, ½ ladle of the Raspberry Whip, and a No. 24 scoop of Vanilla Ice Cream. Top off with ½ ladle of J. H. S. Walnut Sundae, another spoonful of the Raspberry Whip, and a Whole Burgundy Cherry.

FRUITED MARSHMALLOW PARFAIT

Whip together equal portions of J. H. S. Crushed Strawberries, Marshmallow Float and a dipper Vanilla Ice Cream. Transfer into a Parfait Glass, add a spoonful each J. H. S. Crushed Strawberries and Crushed Pineapple, and finish with whipped cream and a J. H. S. Maraschino Cherry.

BUTTER SCOTCH PARFAIT

Into a Parfait Glass put in the order named a small dipper Vanilla Ice Cream, ½ ounce J. H. S. Butter Scotch Sundae, a small dipper Chocolate Ice Cream, and then a portion J. H. S. Walnut Sundae. Top with Marshmallow Float and a J. H. S. Maraschino Cherry.

ORANGE-PINEAPPLE PARFAIT

Mix together enough Pineapple ice and whipped cream to fill a Parfait Glass ½ full. Then add Orange ice to fill the glass. Top with J. H. S. Marshmallow Float and a J. H. S. Maraschino Cherry.

CHERRY-MINT BANANA SPLIT

Cover the bottom of a Banana Split Dish with round slices of ripe banana, and spread some Marshmallow Float over them, which has been whipped up with a little J. H. S. Creme de Menthe Syrup. Use two No. 20 scoops of Vanilla Ice Cream. Over one, pour ½ ladle of J. H. S. Crushed Cherries, and over the other ½ ladle of J. H. S. Old Fashioned Chocolate. Top off each cone with a dab of Marshmallow Float, and a Whole Cherry.

FRUIT SALAD BANANA SPLIT

On a Banana Split Dish place a whole banana, split lengthwise. On the banana put 1 No. 20 dipper of Pineapple Ice Cream, and 1 No. 20 dipper of Vanilla Ice Cream. Cover the Pineapple with a ladleful of J. H. S. Fruit Salad. Over the Vanilla pour a ladleful of J. H. S. Seedless Black Raspberry. Top off both cones with fluffy Marshmallow Float and Pineapple Cubes.

BANANA SPLIT DeLUXE

On a Banana Split Dish place a whole banana, split lengthwise. On the banana put 1 No. 20 dipper of Vanilla Ice Cream, and 1 No. 20 dipper of Chocolate Ice Cream. Cover the Vanilla with a ladleful of J. H. S. Crushed Pineapple, and over the Chocolate pour a ladleful of J. H. S. Bittersweet Chocolate Fudge. Top off both cones with fluffy Marshmallow Float and a Whole Burgundy Cherry.

HOT FUDGE BANANA SPLIT

On Banana Split Dish place ½ banana, split lengthwise. On banana place 3 No. 30 scoops Vanilla Ice Cream. Cover Ice Cream with J. H. S. Hot Candykind Chocolate Fudge. Garnish each ball of Ice Cream with whipped cream, and place a Maraschino Cherry in whipped cream on middle ball.

BANANA DELIGHT

On a Banana Split Dish place ½ banana, split lengthwise. On banana place a No. 20 scoop of Chocolate Ice Cream, and a No. 20 scoop of Vanilla Ice Cream. Over the Chocolate, pour ½ ladle of J. H. S. Crushed Pineapple; over the Vanilla, ½ ladle Butter Scotch Sundae Topping. Garnish each mound with a spoonful of whipped cream and a Whole Maraschino Cherry.

CARAMEL COCOANUT SPLIT

On a whole banana, split lengthwise, place 2 No. 20 scoops of Vanilla Ice Cream. Cover with a generous ladleful of J. H. S. Hot Caramel Fudge, and sprinkle with toasted Cocoanut. Garnish each cone with whipped cream and a Whole Burgundy Cherry.

Twin-Dip Sundaes

THESE popular sundaes have a wide appeal because they enable the customer to select his own favorite combinations of ice creams and toppings. In addition, Twin-Dip Sundaes look like big values. Include at least one on your daily menu.

TWIN-DIP DE LUXE

Into a Twin-Dip Sundae Dish put 2 No. 20 dishers of Vanilla Ice Cream. Cover one side with ½ ladle J. H. S. Seedless Black Raspberry, the other side with ½ ladle J. H. S. Orange-Pineapple. Top each cone with a spoonful of Marshmallow Float, crowned with a Whole Burgundy Cherry.

TIP-TOP TWIN-DIP

Into a Twin-Dip Sundae Dish put a No. 20 disher of Burgundy Cherry Ice Cream in one compartment, and a No. 20 disher of Butterscotch Ice Cream in the other. Over the Cherry Ice Cream pour a ladleful of Sliced Burgundy Cherries, and over the Butterscotch, a ladleful of Toasted Butter-Pecan Sundae Topping. Top off both cones with a dab of whipped cream and a Whole Burgundy Cherry.

BURGUNDY CHERRY TWIN-DIP

Into one side of a Twin-Dip Sundae Dish put a No. 20 dipper of Burgundy Cherry Ice Cream. Over this pour a ladleful of J. H. S. Sliced Burgundy Cherries. Place a No. 20 dipper of Vanilla Ice Cream in the other side of the dish, and cover with a ladleful of J. H. S. Chocolate Syrup. Top off both sides with a spoonful of whipped cream and a Whole Burgundy Cherry.

TWIN-DIP YUM-YUM

Into one side of a Twin-Dip Sundae Dish put a No. 20 scoop of Butter-Pecan Ice Cream. Cover with ½ ladle of J. H. S. Old Fashioned Chocolate. Put a No. 20 scoop of Chocolate Ice Cream in the other side of the dish, and cover with ½ ladle of Marshmallow Float. Top off each cone with a spoonful of J. H. S. Walnut Sundae, and a Whole Maraschino Cherry.

DOUBLE TREAT

Into a Twin-Dip Sundae Dish put a No. 20 disher of Vanilla Ice Cream in one compartment and a No. 20 disher of Chocolate Ice Cream in the other. Over the Vanilla pour a ladleful of J. H. S. Candykind Chocolate Fudge, and over the other a ladleful of Crushed Pineapple. Top off both cones with a spoonful of Marshmallow and a Whole Burgundy Cherry.

TWIN-DIP FAVORITE

Put in one compartment of a Twin-Dip Sundae Dish a No. 20 scoop of Vanilla Ice Cream, and in the other a No. 20 scoop of Butter-Pecan Ice Cream. Over the Vanilla pour a ladleful of J. H. S. Toasted Butter-Pecan Topping, and over the Butter-Pecan Ice Cream a ladleful of J. H. S. Chocolate Syrup. On one mound place a J. H. S. Maraschino Cherry and on the other a J. H. S. Pineapple Cube.

BERRY-NUT TWIN-DIP

Into one side of a Twin-Dip Sundae Dish put a No. 20 dipper of Vanilla Ice Cream and in the other a No. 20 dipper of Butter-Pecan Ice Cream. Over the Vanilla pour a ladle of J. H. S. Seedless Black Raspberry Sundae Topping, and over the Butter-Pecan pour a ladle of J. H. S. Toasted Butter Pecan Sundae Topping. Garnish both with whipped cream and a Whole J. H. S. Burgundy Cherry.

MIN & BILL

Into a Twin-Dip Sundae Dish put a No. 20 dipper of Butter-Pecan Ice Cream on one side, and a No. 20 dipper of Chocolate Ice Cream on the other. Over the Butter-Pecan Ice Cream pour a ladleful of J. H. S. Chocolate Syrup and over the Chocolate Ice Cream a ladleful of Toasted Butter-Pecan Sundae Topping. Top off one cone with a green Pineapple Cube and the other with a red Pineapple Cube.

PUNCH & JUDY

Into one side of a Twin-Dip Sundae Dish put a No. 20 dipper of Banana Ice Cream, and on the other side a No. 20 dipper of Black Walnut Ice Cream. Cover the Banana Ice Cream with a ladleful of J. H. S. Walnut Sundae, and over the Black Walnut Ice Cream pour a ladleful of J. H. S. Chocolate Syrup. Top off both cones with a spoonful of Marshmallow Float and a Whole J. H. S. Cherry.

JACK & JILL

Into one side of a Twin-Dip Sundae Dish put a No. 20 dipper of Maple Nut Ice Cream. Over this pour a ladleful of J. H. S. Chocolate Syrup. Put a No. 20 dipper of Vanilla Ice Cream in the other side of the dish, and cover with a ladleful of J. H. S. Sliced Burgundy Cherries. Top off both cones with a spoonful of whipped cream, and a Whole Burgundy Cherry.

TOM & JERRY

Into a Twin-Dip Sundae Dish put a No. 20 disher of Pineapple Ice Cream, and on the other side a No. 20 disher of Strawberry Ice Cream. Over the Pineapple Ice Cream pour a ladleful of Crushed Strawberries and over the Strawberry Ice Cream a ladleful of Crushed Pineapple. Garnish both cones with a spoonful of Marshmallow Float and top each one with a Whole J. H. S. Burgundy Cherry.

BEE & BEE

Into one side of a Twin-Dip Sundae Dish put a No. 20 dipper of Banana Ice Cream, and in the other a No. 20 dipper of Butter Scotch Ice Cream. Over the Banana Ice Cream pour a ladleful of Brandied Peach Sundae Topping, and over the Butter Scotch a ladleful of Toasted Butter-Pecan Sundae Topping. Garnish both with a dab of whipped cream and a Whole Burgundy Cherry.

Hi-Speed Fountain Specials

Made with any first class
High Speed Electric Drink Mixer

WITH the development of high speed mixers that do a real job of mixing and blending milk, malted milk, ice cream, fruits, etc. into delicious drinks in a few seconds, there has been a big demand for these drinks. The formulas mentioned below may be made in any good standard high speed mixer. Drinks like these add variety to your menu.

CHOCOLATE MALTED MILK

Into the Glass Mixing Container put 1¾ ounces J. H. S. Chocolate Syrup. Add 2 No. 24 dippers of Vanilla Ice Cream, 2 soda spoonfuls of good quality Malted Milk, and 6 ounces of Plain Milk. Mix for 10 seconds. Transfer to Giant Soda Glass. Top off with whipped cream and serve.

N. B. For Egg Chocolate Malted Milk use same formula plus one fresh egg.

FROSTED COFFEE

Into the Glass Mixing Container put 1½ ounces J. H. S. Coffee Syrup, 6 ounces of Milk. Add 1 No. 24 dipper of Vanilla Ice Cream, and 1 No. 24 dipper of Cracked Ice. Mix 10-15 seconds. Transfer to Giant Soda Glass. Top off with whipped cream and serve.

CHOCOLATE BANANA WHIP

Into the Glass Mixing Container put 6 ounces of Milk, 1½ ounces J. H. S. Chocolate Syrup, ½ of a banana, 1 No. 24 dipper of Ice Cream, and 1 No. 24 dipper Cracked Ice. Mix 10-15 seconds. Transfer to Giant Soda Glass and serve.

ROOT BEER MILK SHAKE

Into the Glass Mixing Container put 1½ ounces Rochester Root Beer Syrup, 6 ounces of Milk, 1 No. 24 dipper Ice Cream, and 1 No. 24 dipper Cracked Ice. Mix 15-20 seconds. Transfer to Giant Soda Glass and serve.

FROSTED BLACK RASPBERRY

Into the Glass Mixing Container put 1 ounce of J. H. S. Seedless Black Raspberries, 2 ounces of water, and 2 No. 16 dippers of Cracked Ice. Mix 20 seconds. Serve in 7 ounce glass. Garnish with slice of Orange.

FRUITED STRAWBERRY FREEZE

Into the Glass Mixing Container put 1 ounce J. H. S. Crushed Strawberries, 2 ounces Water, and 2 No. 16 dippers of Cracked Ice. Mix for 20 seconds. Serve in 7 ounce glass. Garnish with a Whole Burgundy Cherry.

FRUITED LIME PINEAPPLE

Into the Glass Mixing Container put 1 ounce J. H. S. Crushed Pineapple, ½ ounce J. H. S. Lime Syrup, 2 ounces of Water, and 2 No. 16 dippers of Cracked Ice. Mix 20 seconds. Transfer to 7 ounce glass and serve. Garnish with a slice of Orange and a Whole Burgundy Cherry. This is very refreshing.

FROSTED LIME RASPBERRY

Into the Glass Mixing Container put 1 ounce J. H. S. Seedless Black Raspberries, juice of ½ a Lime, 2 ounces of Water, 2 No. 16 dippers Cracked Ice. Mix for 20 seconds. Transfer to 7 ounce glass. Garnish with slice of Orange and a Whole J. H. S. Maraschino Cherry.

FROZEN JUICY ORANGE

Into the Glass Mixing Container put 1 ounce Juicy Orange Syrup, 2 ounces of plain water and 2 No. 16 dippers of Cracked Ice. Mix for 20-25 seconds. Transfer to 7 ounce glass and serve. This makes a real thirst quencher and fine hot weather special.

FROSTED MINT

Into the Glass Mixing Container put 1 ounce of Creme de Menthe Syrup, 2 ounces Plain Water, and 2 No. 16 dippers Cracked Ice. Mix 20-25 seconds. Garnish with a sprig of Mint and a slice of Orange.

FROZEN LEMON

Into the Glass Mixing Container put 1 ounce of Ready-to-use Lemon Syrup. Add 2 ounces of Plain Water, 2 No. 16 dippers of Cracked Ice, and mix for 20-25 seconds. Serve in 7 ounce glass. Garnish with a slice of Orange and a Whole Burgundy Cherry.

N. B. Frozen Lime, Frozen Wild Cherry, or Frozen Pineapple can be made the same way. All are tasty and very refreshing.

MINT CHOCOLATE MILK SHAKE

Into the Glass Mixing Container put 1½ ounces J. H. S. Chocolate Syrup, 1 ounce J. H. S. Creme de Menthe Syrup, 6 ounces of Milk, and 2 No. 24 dippers of Ice Cream. Mix 10-15 seconds. Transfer to Giant Soda Glass and serve.

PINEAPPLE SILVER FIZZ

Into the Glass Mixing Container put 1 ladle of J. H. S. Crushed Pineapple, juice of ½ Lime, 2 No. 16 dippers of Cracked Ice, 2 ounces of Water, and White of one Egg. Add a dash of Angostura Bitters. Mix 15-20 seconds. Transfer to Giant Soda Glass and serve.

LEMON EGG PHOSPHATE

Into the Glass Mixing Container put 1½ ounces J. H. S. Lemon Syrup, 2 No. 16 dippers of Cracked Ice, 2 ounces of Water, dash J. H. S. Acid Phosphate, and one egg. Mix 10-15 seconds. Transfer to 7 ounce glass and serve.

Fudge Sundaes

FRUITED FUDGE SUNDAE

Use a tall Sundae Dish, suitable for two servings of Ice Cream. In the bottom put ½ ounce of J. H. S. Crushed Pineapple, then a dipper of Vanilla Ice Cream. Add ½ ladle of J. H. S. Candykind Milk Chocolate Fudge, (either hot or cold) and another dipper of Vanilla Ice Cream. Top off with more of the Candykind Fudge, a spoonful of whipped cream, and a J. H. S. natural Pineapple Cube.

CHOCOLATE MACAROON FUDGE

Place the proper portion of Chocolate Ice Cream in a Sundae Dish. Over this pour a ladleful of J. H. S. Candykind Chocolate Fudge. Sprinkle with crushed macaroons and top with a J. H. S. Whole Cherry.

FROZEN FUDGE-NUT SUNDAE

Mix J. H. S. Candykind Chocolate Fudge with freshly roasted almonds. Put a ladleful of this Fudge-Nut combination over a serving of Vanilla Ice Cream. Garnish with a dab of whipped cream and a Whole Burgundy Cherry.

STRAWBERRY BISQUE FUDGE SUNDAE

Over a portion of Strawberry Ice Cream pour a ladleful of J. H. S. hot Bitter Sweet Fudge, and sprinkle with macaroon crumbs. Top off with a dab of whipped cream and a J. H. S. Maraschino Cherry.

BUTTER SCOTCH FUDGE SUNDAE

Over a portion of hard Vanilla Ice Cream pour a ladleful of J. H. S. Butter Scotch Fudge (hot). Top with a spoonful of whipped cream and a J. H. S. Maraschino Cherry.

TOASTED BUTTER-PECAN FUDGE SUNDAE

Place the proper portion of rich Vanilla Ice Cream in a Sundae Dish. First top it with a small ladle of J. H. S. Toasted Butter-Pecan, and then cover with hot J. H. S. Candykind Milk Chocolate Fudge. Garnish with a Whole Maraschino Cherry or a Red Pineapple Cube. This is delicious.

HALF 'N HALF FUDGE SUNDAE

Use a Sundae Dish suitable for two servings of Ice Cream. In the bottom place a scoop of Vanilla Ice Cream, and cover with a small ladle of J. H. S. Butter Scotch Fudge. Add a scoop of Chocolate Ice Cream, and cover with a ladle of J. H. S. Candykind Fudge. Top off with a spoonful of J. H. S. Marshmallow Float and a Whole Burgundy Cherry.

BROADWAY SPECIAL

On a Banana Split Dish put a No. 20 dipper of Vanilla Ice Cream and a No. 20 dipper of Chocolate Ice Cream. Over both pour an ounce and a half of J. H. S. Bitter Sweet Chocolate Fudge. Top with a spoonful of J. H. S. Walnut Sundae, a little whipped cream and a J. H. S. Maraschino Cherry.

CANDYKIND CHOCOLATE FUDGE SUNDAE

Place a portion of Vanilla Ice Cream in a Sundae Dish. Pour a large ladleful of J. H. S. Candykind Milk Chocolate Fudge (hot or cold) over it. Cover with ladleful of fluffy Marshmallow Float and top off with Whole Maraschino Cherry.

BITTER SWEET FUDGE-NUT SUNDAE

Place the proper serving of hard Vanilla Ice Cream in a Sundae Dish. Top with a generous spoonful of J. H. S. Walnut Sundae, then cover with a ladle of J. H. S. hot Bitter Sweet Fudge.

FIFTY-FIFTY NUT FUDGE SUNDAE

Place a serving of Ice Cream in a Sundae Dish. Pour a small ladle of J. H. S. Butter Scotch Fudge over half of it, and a small ladle of J. H. S. Candykind Milk Chocolate Fudge over the other half. Place a small ladle of J. H. S. Walnut Sundae over all, and top with a J. H. S. Maraschino Cherry.

BUTTER SCOTCH FLUFF SUNDAE

Into a Sundae Dish put the proper portion of Vanilla Ice Cream. Cover with a ladleful of J. H. S. Butter Scotch Fudge (hot). Top off with a generous spoonful of Marshmallow Float, sprinkle with shredded cocoanut, and garnish with a Whole Maraschino Cherry.

TOASTED COCOANUT FUDGE

Over a serving of Vanilla Ice Cream sprinkle 2 teaspoonfuls of toasted cocoanut. Cover with J. H. S. Hot Bitter Sweet Chocolate Fudge. Top with a ladleful of Marshmallow Float and a Whole J. H. S. Maraschino Cherry.

COCOANUT CARAMEL FUDGE

Put the proper portion of Vanilla Ice Cream in a Sundae Dish. Cover with a ladleful of J. H. S. Caramel Fudge. Sprinkle with shredded cocoanut and top off with a Whole Burgundy Cherry.

HOT FUDGE MARSHMALLOW SUNDAE

Into a Streamliner Sundae Dish put ½-ladle of J. H. S. fluffy Marshmallow Float. Then add, in the order named: A scoop of Chocolate Ice Cream; a ladle of J. H. S. Hot Bitter Sweet Chocolate Fudge, a scoop of Vanilla Ice Cream, and a measure of Marshmallow Topping. Top off with more of the Hot Fudge, and a whole Maraschino Cherry.

BUTTER SCOTCH FUDGE CAKE

Place a slice of good pound cake, or a hollowed-out cup cake on a suitable serving plate. Cover with a scoop of Vanilla Ice Cream, and add a generous ladleful of J. H. S. Hot Butter Scotch Fudge. Garnish with a spoonful of whipped cream and a J. H. S. Whole Burgundy cherry.

Holiday Specials

People feel gay and festive at holiday time. They want to try something out of their daily routine. So watch your calendar and include in your menu some of the formulas listed below that tie up with the particular holiday. A few specials of this kind pep up the menu and impress customers with your progressiveness in providing something timely.

NEW YEAR'S DAY

HAPPY NEW YEAR SUNDAE

Put a few round slices of banana and 2 No. 20 dippers of Vanilla Ice Cream on a Banana Split Dish. Over 1 cone of Ice Cream put a ladleful of J. H. S. Hot Caramel Fudge, and over the other a ladleful of J. H. S. Hot Candykind Milk Chocolate Fudge. Garnish both cones with J. H. S. Walnut Sundae. Between the cones of ice cream put whipped cream, and a few J. H. S. Green Pineapple Cubes.

NEW YEAR HOT SCOTCH

Put the proper portion of Vanilla Ice Cream in a Sundae Dish, and over it pour a ladleful of J. H. S. Hot Butter Scotch Fudge. Top with a spoonful of fluffy J. H. S. Marshmallow Float and a Whole J. H. S. Maraschino Cherry.

NEW YEAR TOAST

Put 2 No. 20 dippers of Vanilla Ice Cream on a Banana Split Dish. Cover both cones with J. H. S. Chocolate Syrup, and sprinkle with toasted Cocoanut. Garnish each cone with a spoonful of whipped cream and a Whole J. H. S. Burgundy Cherry.

ROBERT E. LEE'S BIRTHDAY . . . January 19

PRIDE O' DIXIE

Use a tall Sundae Dish, suitable for 2 portions of Ice Cream. In the bottom place ½ ladle of J. H. S. Peach Melba. Then add a serving of Vanilla Ice Cream and ½ ladle of J. H. S. Crushed Strawberries. Next, a scoop of Strawberry Ice Cream. Garnish with a spoonful of fluffy J. H. S. Marshmallow Float and a Whole J. H. S. Maraschino Cherry.

DIXIE FRAPPE

Into a tall Sundae Dish put 1 ounce J. H. S. Marshmallow Float, and a ladle of J. H. S. Walnut Sundae. Add a serving of Chocolate Ice Cream and cover with a ladleful of J. H. S. Chocolate Syrup. Top with whipped cream and a red Pineapple Cube.

LEE HIGHBALL

Into a suitable glass draw 1 ounce of J. H. S. Pineapple Syrup, and ½ ounce J. H. S. Lime Syrup. Add a dipper of Pineapple Sherbet, mix, and finish with carbonated water.

LINCOLN'S BIRTHDAY... February 12

LINCOLN FRAPPE

Into a suitable Sundae Dish put a disher of Vanilla and Chocolate Ice Cream, blended half and half. Cover with a ladleful of J. H. S. Butter Scotch Sundae and add a few salted almonds. Decorate with whipped cream and a J. H. S. Maraschino Cherry.

LINCOLN SUNDAE

Into a Sundae Dish put the proper portion of Peach Ice Cream. Over this pour a ladleful of J. H. S. Caramel Cream Sundae. Top off with a spoonful of whipped cream and a Red Pineapple Cube.

LINCOLN NUT FUDGE

Into a tall Sundae Dish, suitable for 2 portions of Ice Cream, put the following: A serving of Vanilla Ice Cream, ½ ladle of J. H. S. Candykind Milk Chocolate Fudge, and a portion of Chocolate Ice Cream. Top off with ½ ladle of J. H. S. Walnut Sundae, a spoonful of whipped cream, and a Whole J. H. S. Maraschino Cherry.

WASHINGTON'S BIRTHDAY... February 22

GEORGE WASHINGTON RICKEY

Into a 7 ounce glass put 1 ounce of J. H. S. Raspberry Syrup, juice of ½ Lime, and shaved ice. Finish with coarse stream carbonated water. Stir, and serve. Garnish with slice of Orange.

CHERRY BON BON

Drop a Whole J. H. S. Maraschino Cherry into the bottom of a tall Sundae Dish. Add the proper portion of Cherry Ice Cream, and cover with a ladleful of J. H. S. Crushed Cherries. Top off with a spoonful of whipped cream and a Whole Burgundy Cherry.

GEORGE WASHINGTON FRAPPE

Into a Sundae Dish put the proper portion of Black Walnut Ice Cream. Cover with a ladleful of J. H. S. Chocolate Syrup. Top off with a spoonful of whipped cream and a Whole J. H. S. Maraschino Cherry.

ST. PATRICK'S DAY... March 17

SHAMROCK SUNDAE

Drop a few J. H. S. Green Pineapple Cubes into a Sundae Dish, and cover with a serving of Vanilla Ice Cream. Over this pour a ladleful of J. H. S. Creme de Menthe Syrup. Top off with whipped cream. Decorate with 2 or 3 Green Pineapple Cubes and a novelty shamrock.

ERIN SPECIAL

Into a Sundae Dish put the proper portion of Pistachio Ice Cream. Cover with a ladleful of fluffy J. H. S. Marshmallow Float. Top off with a spoonful of J. H. S. Walnut Sundae and in the center place a Green Pineapple Cube.

ST. PATRICK FRAPPE

Into a suitable Sundae Dish put a serving of Pistachio and Chocolate Ice Cream, blended half and half. Over one side pour ½ ladle of J. H. S. Chocolate Syrup, and on the other ½ ladle of J. H. S. Creme de Menthe Syrup. Top off with a spoonful of Mint-Marshmallow Dressing, and a Green Pineapple Cube. The Mint-Marshmallow may be made by whipping to the proper consistency equal parts of J. H. S. Creme de Menthe Syrup and J. H. S. Marshmallow Float.

EASTER

EASTER EGG SURPRISE

Place a Chocolate Cream Candy Easter Egg in the bottom of a Sundae Dish. Cover with a ladleful of Butter Scotch Ice Cream. Top off with a ladleful of J. H. S. Candykind Chocolate Fudge and a dab of whipped cream.

EASTER BUNNY SUNDAE

Put a ladle of J. H. S. Fruit Salad Sundae in a Sundae Dish, then a portion of Vanilla Ice Cream. Over this pour a ladle of J. H. S. Marshmallow Float, and sprinkle with Cocoanut. Top off with a Whole J. H. S. Maraschino Cherry and a small candy rabbit.

EASTER DAY SPECIAL

Use a tall Sundae Dish, suitable for 2 portions of Ice Cream. In the bottom place a serving of Black Raspberry Ice Cream, and cover with a ladle of J. H. S. Seedless Black Raspberry Sundae Topping. Then add a serving of Vanilla Ice Cream and cover with a ladleful of J. H. S. Crushed Pineapple. Top off with a dab of whipped cream and a Whole Burgundy Cherry.

DECORATION DAY... May 30

MEMORIAL SUNDAE

Over a portion of Cherry Ice Cream pour a ladleful of J. H. S. Cherry Rings. Then add a spoonful of Marshmallow Float. Pierce a whole Cherry with a small novelty American flag, and place this upright in the center of the Marshmallow.

DECORATION DAY SPECIAL

Put a Whole J. H. S. Maraschino Cherry in the bottom of a Sundae Dish. Cover with a ladleful of Cherry Whip, made by combining J. H. S. fluffy Marshmallow Float with J. H. S. Crushed Maraschino Cherries. Add a portion of Vanilla Ice Cream and cover with a ladleful of J. H. S. Walnut Sundae. Top off with a Whole Cherry.

DRUM MAJOR FRAPPE

Use a tall Sundae Dish, suitable for 2 portions of Ice Cream. In the bottom place a serving of Chocolate Ice Cream, and cover with ½ ladle of J. H. S. Walnut Sundae. Add a serving of Vanilla Ice Cream and cover with ½ ladle of J. H. S. Crushed Maraschino Cherries. Top off with a generous spoonful of whipped cream. Put a Whole Cherry on both ends of a toothpick and place it upright in the whipped cream.

INDEPENDENCE DAY . . . July 4

PATRIOTIC SUNDAE

(Red, White & Blue)

Use a tall Sundae Dish suitable for 2 portions of Ice Cream. In the bottom place a serving of Vanilla Ice Cream, and over this pour a ladleful of Raspberry Whip, made by combining J. H. S. Seedless Black Raspberry Sundae Topping with J. H. S. Marshmallow Float. Then add another serving of Vanilla Ice Cream, and cover with a ladleful of J. H. S. Crushed Maraschino Cherries. Top off with a spoonful of whipped cream and a Whole Maraschino Cherry.

JULY 4th SPECIAL

On a suitable plate put a slice of Brick Ice Cream. Mix a ladleful of J. H. S. Marshmallow Float with a half ladleful of J. H. S. Cherry Rings. Pour this dressing over the ice cream and place a J. H. S. Maraschino Cherry at each end of the ice cream. Decorate center with a small American flag. Serve with wafers.

FIRE-CRACKER SUNDAE

Put ½ ladle of J. H. S. Toasted Butter Pecan Sundae in the bottom of a Sundae Dish. Add a serving of Butter Scotch Ice Cream, and cover with a ladleful of J. H. S. fluffy Marshmallow Float. Top off with a few red Pineapple Cubes and a candy fire-cracker.

COLUMBUS DAY . . . October 12

NEW WORLD DELIGHT

On a suitable plate put a slice of sponge cake; and smooth over it a generous spoonful of whipped cream. On top of this place a large, round ball of Vanilla Ice Cream, and cover with a ladleful of J. H. S. Orange Pineapple Sundae Topping. Decorate the center of the top with a spoonful of whipped cream and a small novelty American flag. Serve with wafers.

COLUMBUS DAY SPECIAL

Place a whole banana, sliced lengthwise, on a banana split dish. Cover the banana with whipped cream, and add 3 No. 30 scoops of Vanilla Ice Cream. Over one cone pour a ladleful of J. H. S. Crushed Pineapple, over the second a ladleful of J. H. S. Seedless Black Raspberry, and over the third a ladleful of J. H. S. Crushed Strawberries. Top off each with whipped cream and in the center place a Whole Maraschino Cherry.

QUEEN ISABELLA SUNDAE

In the bottom of a J. H. S. Streamliner Sundae Dish put a No. 20 dipper of Butter-Pecan Ice Cream, and cover with a ladleful of fluffy Marshmallow Float. Add a dipper of Vanilla Ice Cream and a ladleful of J. H. S. Fruit Salad Sundae. Smooth more of the Marshmallow over the top, and decorate with J. H. S. Cherry Rings.

THANKSGIVING DAY . . . November

THANKSGIVING DAY FRAPPE

Use a tall Sundae Dish, suitable for 2 servings of ice cream. In the bottom put a portion of Chocolate Ice Cream, and cover with ½ ladle of J. H. S. Chocolate Syrup. Add a portion of Vanilla Ice Cream, and cover with ½ ladle of J. H. S. Orange-Pineaple Sundae Topping. Garnish with whipped cream and a Whole Burgundy Cherry.

PLUM PUDDING SUNDAE

On a suitable plate put an individual serving of plum pudding, and on it place a No. 10 cone of Vanilla Ice Cream. Cover with a ladleful of J. H. S. Hot Candykind Chocolate Fudge. Top off with whipped cream and a Whole Maraschino Cherry.

THANKSGIVING DAY SPECIAL

Over a serving of Cherry-Nut Ice Cream pour a ladle of J. H. S. Marshmallow Float. Top off with a spoonful of J. H. S. Walnut Sundae, and a Whole Burgundy Cherry.

CHRISTMAS . . . December 25

MERRY CHRISTMAS FRAPPE

Into a tall Sundae Dish put in the order named: 1 No. 20 scoop of Raspberry Sherbet, ½ ladle J. H. S. Walnut Sundae, and a No. 24 scoop of Vanilla or Egg Nog Ice Cream. Smooth a generous spoonful of whipped cream over the top. Garnish with 2 or 3 Green Pineapple Cubes and a Whole Maraschino Cherry.

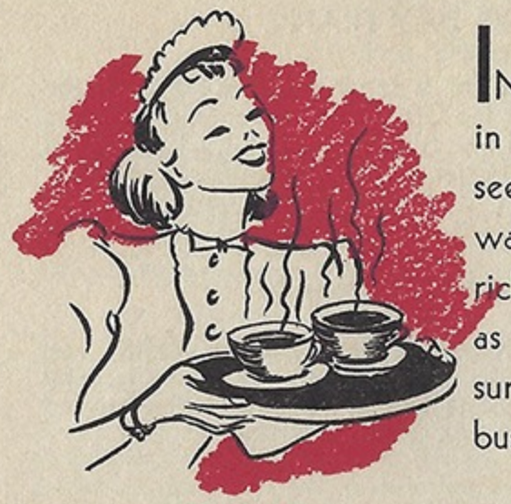
CHRISTMAS TREE

Over a pointed scoop of Vanilla or Pistachio Ice Cream pour a ladle of J. H. S. Lime Syrup. Place Red Pineapple Cubes all around the base of the "tree". A dab of whipped cream and a Whole Maraschino Cherry on top.

ST. NICK'S HOLIDAY DELIGHT

On a suitable plate arrange in sandwich style, two ½ inch slices of good quality pound cake, with a ½ inch slice of Vanilla Ice Cream between them. Cover with a generous ladleful of J. H. S. Hot Candykind Chocolate Fudge. Top off with a spoonful of J. H. S. Toasted Butter-Pecan Sundae Topping and a Whole Maraschino Cherry.

Hot Drinks



IN winter people usually come in to fountains feeling cold and seeking delicious hot drinks to warm them up. Serve them hot, richly made chocolate drinks as shown below and you'll be sure to increase your winter business.

HOT CHOCOLATE PLAIN

Into a Hot Cup pour contents of 1 envelope Coco Pronto, add 5 ounces water, and turn on electric current for 1 minute. This makes a cup of very good Hot Chocolate without the use of milk. Add whipped cream and serve with wafer.

HOT CHOCOLATE MALTED MILK

Into a Hot Cup put 1 ounce envelope of Coco Pronto, 2 teaspoonfuls malted milk, and 6 ounces fresh milk. Turn on electric current for a minute. Pour into a Hot Chocolate Cup, top with whipped cream and serve.

HOT EGG CHOCOLATE

Into a Mixing Cup break a fresh egg, add 1½ ounces Old Fashioned Chocolate, 1 ounce cream, and put on electric mixer. Pour hot water slowly into the mixture. Strain into a Hot Chocolate Cup, top with whipped cream and serve with wafers.

J. H. S. COCO-PRONTO

Quick! Easy to Serve!

Coco-Pronto has a rich just-right "Chocolaty" flavor. May be mixed with milk or hot water. The handy one-ounce envelope assures uniform drinks and speeds up service.

Fine Flavor . . . High Quality

We strongly advise you to build your fountain business on a foundation of FINE FLAVOR.

Our own contribution to your success is in the quality of the fruits, nut meats, syrups and other fountain products which we offer to you. Topmost excellence is assured in these materials by our perfect, modern processing equipment and our 60 years' experience in preparing fruits and flavors for the better fountain trade throughout the country.

Partial List of J. H. S. Quality Products

CONCENTRATED SYRUPS

CRUSHED FRUITS & SUNDAE TOPPINGS

OLD FASHIONED CHOCOLATE

MELLOW BITTER SWEET

FOUNTAIN PARK CHOCOLATE

SMITHDALE CHOCOLATE

ROCHESTER ROOT BEER

MARSHMALLOW FLOAT

JUICY ORANGE

CANDYKIND CHOCOLATE FUDGE
FOR MAKING HOT OR COLD FUDGE SUNDAES

COCO-PRONTO FOR MAKING HOT CHOCOLATE

THE LEO HART COMPANY, ROCHESTER, N. Y.